

Diploma in Culinary Arts (06 + 06 Months)

(03 Intakes In A Year : March - July - November)

Limited Seats : 30 Seats Per Batch

2,70,000/-



Learn 280+ Recipes

learn 280+ National & International recipes under the guidance of highly experienced chef trainers



International Cuisines

Learn international cuisines such as, Indian, continental, arabic / middle eastern and oriental



International Certification

Get international diploma qualification by city & guilds, UK



Guaranteed Internship

Guaranteed internship placement in premium 4*/5* hotels in India



Experienced Chef Trainers

Highly experienced chef trainers with average 15-20 years of industry experience, Experienced in premium 4*/5* hotels



100% Placements Track Record

IICCM known for its excellent placements track record, 100% placements guarantee with written agreement



Oriental Cuisines

Learn Asian Oriental Cuisines such as Chinese, Japanese, Thai & Indonesian



European Cuisines

Learn European cuisines such as Italian, German, Greek, French, Spanish..etc



Arabic Cuisines

Learn Arabic & Middle Eastern Cuisines along with Mediterranean touch

Learn International Cuisines Along with Indian Cuisine

The curriculum of IICCM Institute of culinary arts is highly comprehensive and inclusive, incorporating a wide range of globally renowned cuisines. Aspirants are trained in Indian cuisine, Oriental cuisines, Continental cuisines, Arabic cuisines, Mexican cuisine, and British cuisines. With a focus on providing students with a well-rounded education in the culinary arts, the institute offers training in over 500 internationally recognized recipe preparations. This not only equips students with the necessary skills to excel in their chosen field, but also exposes them to a diverse range of flavors and techniques from around the world. By incorporating such a diverse range of cuisines into our curriculum, IICCM ensures that our students are well-prepared to meet the demands of the constantly evolving global food industry. Moreover, this inclusive approach also promotes cultural exchange and appreciation among students, making them better-rounded chefs and individuals. Overall, the curriculum of IICCM Institute of culinary arts stands out for its comprehensive and diverse approach to culinary education.

Why Choose Us ?



Oriental / Asian Cuisines

Curriculum is well inclusive of all popular oriental cuisines, such as Chinese, Japanese, Thai & Indonesian.



Arabic / Middle Eastern Cuisines

More focused on Lebanese and Turkish cuisines but all other popular Arabic recipes are well inclusive.



Continental Cuisines

Curriculum is well inclusive of all popular European / Continental cuisines.



Popular Indian Cuisine

Learn popular Indian curry preparations along with tandoor, biryani's, appetizers & Desserts.

Learn 280+ International Recipes

Asian / Oriental Cuisines

- Indian Cuisine
- Japanese Cuisine
- Indonesian Cuisine
- Thai Cuisine
- Chinese Cuisine
- Afghanistani Cuisine
- Srilankan Cuisine
- Vietnamese Cuisine
- Malaysian Cuisine
- Burmese Cuisine

Arabic / Middle Eastern

- Lebanon Cuisine
- Turkish Cuisine
- Egyptian Cuisine
- Jordanian Cuisine
- Saudi Cuisine
- Emirati Cuisine
- Moroccan Cuisine
- Syrian Cuisine
- North African Cuisine
- Iraqi Cuisine
- Yemeni Cuisine
- Irani Cuisine

Continental / European

- German Cuisine
- Spanish Cuisine
- Italian Cuisine
- Greek Cuisine
- French Cuisine
- Dutch Cuisine
- Swiss Cuisine
- Russian Cuisine
- American & Mexican (Other International)
- British Cuisine (Other International)

Indian Cuisine

- Indian Gravies
- Tandoor Appetizers
- Indian Soups
- Indian Salads
- Pulav & Rice Preparations
- Regional Delicacies
- Main Course Preparations (Veg)
- Main Course Preparation (Non-Veg)
- Indian Appetizers / Starters
- Biryani Preparations
- Indian Breads
- Indian Desserts

Contact Us



+91 9175395121



www.iiccm.in

Chef Joy Dey



HOD, CULINARY ARTS, EXECUTIVE CHEF

Chef Joy Dey is a highly experienced and skilled culinary professional, currently serving as the Head of Department for Culinary Arts at the IICCM Institute of Culinary Arts. With over 20 years of experience in the industry, Chef Joy has honed his skills working with renowned hotel brands such as Taj, Hilton, and Hyatt. He has also served as the Acting Executive Chef at Double Tree by Hilton and as a Sous Chef for Viking Cruises. His expertise in various cuisines and dedication to his craft have made him a sought-after chef in the hospitality industry. Additionally, Chef Joy has also shared his culinary talents at Amarone Restaurant in Scotland. His passion for food and commitment to excellence have made him a valuable asset to any team he works with.

Chef Vicky Tugade

SOUS CHEF

Over 24 years of domestic and international culinary experience in some of the most renowned hotel brands in the world. He has worked with the Westin, Le Meridian, Royal Orchid Hotels, Taj Group of Hotels, Marriott International and P&O Cruises USA. In his long and successful career, Chef Vicky has acquired a deep understanding of different cuisines and cooking techniques, enabling him to create unique and delicious dishes. In addition to his extensive culinary experience, Chef Vicky is also a good mentor, having managed different sizes of teams. He is an expert in food safety and sanitation, as well as menu planning and costing. He is an inspiring leader who has the ability to motivate others to achieve excellence in their craft.



Chef Swapnil Jambhulkar

SOUS CHEF



Chef Swapnil Jambhulkar is a highly skilled and experienced culinary professional, currently working as a senior culinary instructor at IICCM Institute of Culinary Arts. With over 15 years of experience in the culinary world, he brings a wealth of knowledge and expertise to his role. Chef Swapnil has honed his skills at some of the most renowned 5-star hotels, including the Taj group of Hotels and Dubai Marine Beach Resort. He has also worked at esteemed fine dining and casual dining establishments in the UAE such as Paul Restaurant by Azadea Group and Famous Dave's Restaurant by Tablez Food Company. His extensive experience and passion for cooking make him a valuable asset to the culinary industry, and our students at IICCM Institute are fortunate to learn from such a talented and accomplished chef.

Chef Trainers working at IICCM Culinary school are highly experienced and have worked with some of the most reputed national and international hotel brands. These trainers possess the capability to create new aspiring chefs out of students who are passionate about cooking. They help the students to convert their passion into a full time career by providing them with the right knowledge, guidance, and tools to become successful chefs. The trainers are also up to date with the latest trends in the food industry and provide students with modern techniques to make sure that they stay ahead in the highly competitive culinary world.



Chef Arundhati Naniwadekar

CULINARY INSTRUCTOR

Chef Arundhati Naniwadekar is an experienced chef with over ten years of experience in renowned group of hotels. She specializes in Indian and Continental cuisine and is currently employed as a culinary instructor at IICCM Culinary School Pune. Her prior work experience includes Merriott International, Punjab Grills, and Hilton Group of Hotels. Her expertise in the area has been instrumental in her successful career. Her vast knowledge in the culinary arts provide her students with the skills to become proficient chefs and to excel in every aspect of their profession. Chef Arundhati's passion and dedication for cooking has been a major driving factor for her success.

Chef Shaikh Jafar Ali

MULTI CUISINE CHEF

Chef Shaikh Jafar Ali is a renowned chef with over 20 years of experience in the culinary industry. He has gained expertise in various cuisines including Indian, Continental, Mediterranean, Arabic and Chinese. With his vast knowledge and skills, he has worked with prestigious catering companies and premium five star hotels such as Intercontinental hotel group, Millennium Group of Hotels, Radisson Hotel Group, and Taj Group of Hotels.

Chef Shaikh has held senior positions in these establishments, including Executive Chef, Executive Sous Chef, and Sous Chef. His passion for cooking and dedication to his craft has made him a respected figure in the industry.



Mrs. Zarina Motiwala

PRINCIPAL

Mrs. Zarina Motiwala is the Principal of IICCM Institute of Culinary Arts Pune, with over 25 years of global experience in the domain of Personality Development and Communications Skills. She has been instrumental in helping her students to expand their interpersonal and professional communication skills by providing her students with a comprehensive education and guidance.

She has developed and implemented unique teaching methods to foster effective communication between her students and faculty. Her expertise in the field has led to her being widely acclaimed for her work in helping individuals to build their self-confidence and develop a positive outlook to life.



IICCM Culinary School is a premier institute that believes in innovation and a commitment to providing the highest quality training to students. With an experienced team of highly trained chefs, IICCM provides an unparalleled learning experience. All of the chef trainers have an average of 15+ years of experience in the culinary industry, making them well-versed in topics ranging from cooking techniques and methods to menu design and presentation. The trainers are able to provide the students with the necessary skills to become successful chefs and business owners, giving them a competitive edge in the increasingly competitive culinary world.

INTERNATIONAL QUALIFICATION BY CITY & GUILDS

WHAT WE PROVIDE?

- ✓ APPROVED BY EMPLOYERS
- ✓ RECOGNIZED WORLDWIDE
- ✓ INDUSTRY CURRICULUM

Hello!
Start Here
Go Anywhere
Worldwide Acceptable
Qualification

Why City & Guilds, UK ?

City & Guilds has built a strong reputation for its industry friendly curriculum, making it a top choice for those pursuing careers in culinary arts. Qualifications are widely recognized and approved by almost all reputable brands in the industry. Ensuring that their learners are well-prepared and equipped with the necessary skills to excel in the fast-paced and competitive culinary industry. As a result, their qualifications are highly sought after by employers, making it easier for culinary aspirants to secure desirable job opportunities. Whether students are looking to work in hotels, restaurants, or other hospitality establishments, City & Guilds' curriculum has been designed to meet the demands of the industry and provide relevant and practical knowledge. With its worldwide acceptance, City & Guilds is undoubtedly a leading choice for those looking to pursue a successful career in the dynamic field of culinary arts.

Contact

- +91 9175395121
- www.iiccm.in
- inquiry@iiccm.in
- Pune, Maharashtra, India

Diploma in Culinary Arts (06 Months)

Eligibility Criteria :

- Minimum 10th Pass, Graduates May Apply
- Excellent English Communication Skill
- Age Should be in Between 17 to 30

**Guaranteed
Internship**

Why Diploma in Culinary Arts At IICCM ?

The Diploma in Culinary Arts program at IICCM Institute of Culinary Arts stands out as a unique and comprehensive training program for aspiring chefs. Under the guidance of highly experienced chef trainers, students have the opportunity to learn over 280 globally-renowned recipes, using only the finest quality ingredients in their practical kitchen sessions. What sets this program apart is the guaranteed internship placement in premium 4*/5* hotels, giving students the chance to apply their skills and knowledge in a real-world setting. This program not only equips students with the necessary culinary skills, but also provides them with valuable hands-on experience and connections within the industry. With a focus on practical training and real-world experience, the Diploma in Culinary Arts program at IICCM Institute of Culinary Arts prepares students for a successful career in the exciting and competitive field of culinary arts.

Why Choose IICCM ?

Our curriculum is carefully crafted and designed by experienced chefs who have dedicated over 20 years of their lives working in top hotels & hospitality organizations. This means that our curriculum is tailored to provide students with hands-on training and real-world experience that is relevant to the industry. As a part of our curriculum, we have a mandatory one-year industrial training program where students get the opportunity to gain actual floor experience in premium 4*/5* hotels in India and abroad. Our experienced chefs ensure that our curriculum stays updated with current industry trends and practices, preparing our students for successful careers in the hospitality industry.

Why IICCM ?

Learn 280+ Recipes

Learn 280+ globally well known recipes from Indian, Oriental, Continental and Arabic cuisines under the guidance of highly experienced chef trainers

Experienced Chef Trainers

Hands-on experience is a key element in IICCM curriculum hence all our chef trainers are highly experienced with average 15-20 years of industry experience

Guaranteed Internship

We are responsible to arrange 06 months dedicated culinary internship in premium 4*/5* hotels, Which will help you to convert your culinary passion into full time career

100% Placements Track

IICCM is known for its industry oriented curriculum and unmatched placements track record, All Our commitments comes along with written agreement. and 100% Placements guarantee with written agreement is our major commitment

Contact Us



+91 9175395121

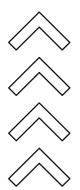
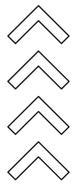


www.iiccm.in



**AGE ELIGIBILITY FOR
INTERNSHIP : 18-30 YEARS**

***Guaranteed Internship in
Premium 4*/5* Hotels in India***



Note: Above 95% of the culinary internships are getting converted into full-time employment

Explore

TO THE WORLD



FRANCE INTERNSHIP (SUBJECT TO VISA APPROVAL)

- ✓ Internship Duration : 06 Months
- ✓ Stipend During Internship : 600 - 650 Euro
- ✓ Placements in star category hotels and reputed fine dining restaurants.
- ✓ Meals: Provided by employer
- ✓ Accommodation : Provided by employer
- ✓ Working hours : 35-40 hours per week
- ✓ Age Requirement : 18-30 Years
- ✓ Interview preparation & visa process guidance France based partner company
- ✓ French Language Requirement : A1 - B1
- ✓ Processing Time : 3 to 4 Months

Sponsorship Cost, Placement Fees, Airfare and Visa Cost Applicable



Pune, Maharashtra, India



+91 9175395121



www.iiccm.in



IICCM

+91 9175395121

BUSINESS ! START YOUR OWN BUSINESS

After completing a Diploma in Culinary Arts, there are various options available for setting up your own business. These options include cloud kitchen, catering, restaurant, small cafe, cooking and tutorial channels and much more. The best part about these options is that you can choose the one that suits your budget. For instance, if you have a limited budget, you can start with a small cafe or a cloud kitchen. On the other hand, if you have a larger budget, you can consider opening a restaurant or starting a catering business. Moreover, with the rise of social media and digital platforms, starting a cooking and tutorial channel is also a viable option that requires minimal investment. Whatever option you choose, your Diploma in Culinary Arts will provide you with the necessary skills and knowledge to run a successful business in the food industry. It is important to carefully consider your budget, target market, and personal interests before deciding on the type of business you want to set up. With the right approach and determination, your culinary diploma can open up a world of opportunities for you to become a successful entrepreneur in the food industry.



Cloud Kitchen



Catering



Restaurant



Cafe Outlet



Cooking Classes



YouTube Channel

Multiple Options To Start Your Own Business

Pune, Maharashtra, India

+91 9175395121

inquiry@iiccm.in

Step by Step

Admission Process



Seat Reservation

Reserve your seat by paying 20,000 INR on our website i.e www.iiccm.in

Step
01

Step
02

Pre Admission Interview

Attend scheduled pre admission interview and wait for the result

Documentation

Fill your admission and sign career placements guarantee agreement

Step
03

Step
04

Seat Confirmed

Welcome to the IICCM Family, Eagerly waiting

FOR MORE
INFORMATION



+91 9175395121



www.iiccm.in

Frequently Asked Questions



What is the Eligibility Criteria for for Diploma in Culinary Arts?

Minimum 10/12th pass, Graduates may apply, Medium level of english communications skills, Age Should be in between 17-30 years



What will be the cost for abroad internship placement ?

It is different by country to country, It can be in between 60 thousand to 3 lakhs, Multiple options are available such as, France, Maldives, Thailand, Mauritius..etc



How is The Placements Track Record of IICCM ?

100% , IICCM is responsible to place each culinary student enrolled in IICCM, It is completely depends on your attendance track record (Attendance should be above 80-85%)



Is the Institute Approved by UGC / AICTE ?

Diploma in Culinary Arts Program is Recognized by City & Guilds UK and Tourism & Hospitality Skill Council, Gov. of India



Is Education Loan Available ?

Diploma in Culinary Arts is a International qualification accredited by City & Guilds, UK. Hence no education loan is available, Instead you can apply for personal loan



Is Hostel Facility Available ?

Tie- up hostel facility available at extra cost, Average monthly rental is 5-6k, Multiple local PG facilities, zolo and hello world elegant located within 1000 meter radius



Is IICCM Providing Placements in European Countries ?

Yes , IICCM do providing internship placements in France, Portugal and Spain if required, Placement cost and sponsorship cost can be beared by student



What After Completion of Internship in 4*/5* Hotels in India ?

Almost all internships are getting converted into full time employment with the same employer (Unless and until you have no behavior / argument issues with your seniors)